



LA QUERCE SECONDA Chianti



REGION/ ORIGIN	Tuscany Chianti DOCG	WINEMAKER	Niccolò Bernabei
VINTAGE	2015	WINERY ESTABLISHED	1995
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate fruit
ALCOHOL	14%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand & clay
AGING	12 months	VINEYARD(S) ELEVATION	150 meters
VESSEL	Stainless steel	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	6,100 bottles
TOTAL SULFUR RS	41 mg/l .4 g/l		

***Niccolò's mother was the first to plant the family property with vineyards
and was the first female winemaker in the Chianti Classico DOCG***

La Querce Seconda is a small, organic Chianti Classico family estate that is located between San Casciano Val di Pesa and Montespertoli in the northern part of the DOCG region. Niccolò Bernabei is the second generation of his winemaking family, and in 1995, he and Linda Sandkvist took the project to a more serious level. Their property stretches for about 45 hectares, covering untouched forests, olive orchards, a lovely agriturismo, and of course, naturally farmed vineyards. Completely devoted to only using Sangiovese in their Chianti, the duo exerts continual efforts into the earth (a clay and sand mixture accompanied by large rocks), in order to make sure the vines express the terroir of the area to the best of their abilities. With only naturally occurring yeasts, extremely low sulfur practices, and very old and large oak use; the expression they can achieve from their beautifully cared for vines is extraordinary.

***La Querce Seconda = The Second Oak
The furthest north winery in the Classico zone, only 9 kilometers south of Firenze***

The *2015 Chianti DOCG* is the estate's basic Sangiovese from their property vines that sit just outside the Classico border, and within the zone of Chianti Montespertoli. They take this opportunity to showcase their pristine grapes in the purest form without the use of any wood for aging. After hand-harvesting the vines, the fruit goes through its natural fermentations and aging only in stainless steel, and is bottled when Niccolò thinks the wine is ready to go to the market. A resulting exuberance is present in the finished wine, with fresh aromas of bright cherry, purple flower, and wet stone. For not seeing any time in wood, the balance of grape tannins is lovely, offering delicious grip to accompany the bright red fruit aspect of the mid palate. Enjoy this as a great afternoon sipper, or something to pair nicely with fresh and aged cheeses, or an assortment of pastas.